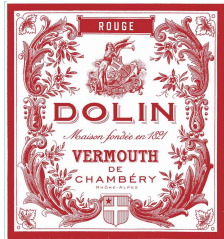


Dolin Rouge Vermouth

Firm and balanced, with lovely spicy notes and a clean finish to complement a drink's other components.

- ❖ Many top whiskey producers prefer Dolin Rouge for Manhattans
- ❖ Pair with cured meats, olives and nutty cheeses



Bourbon Manhattan

Stir with ice:

2 oz bourbon
1 oz Dolin Rouge
1 dash orange bitters

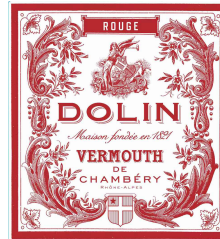
Strain into a coupe, garnish with orange peel

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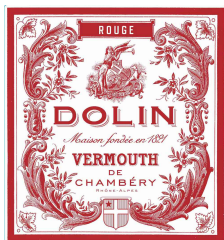
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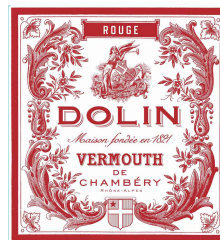
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